

## Food Service Information

## Mississippi Department of Health

## Facility

Name: East Mississippi Correctional Facility	Status: Open
Street: 10641 Highway 80 West City: Meridian State: MS Zip: 39307	
Permit Date: 07/23/2015	Expire Date: 07/23/2016

## Inspection Details

counter Type	Permit No Charge		
Inspection Number	358233		
Score	A		
Environmentalist Name	HORTON RAYFORD		
Inspection Date	10/19/2016		
COS = Corrected On Site R=Repeat			
Supervision	Compliance Status	COS	R
Person In Charge Present Demonstrates Knowledge And Performs Duty	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Certified Manager	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health			
Management Awareness Policy Present	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use Of Report Restriction Exclusion	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices			
Proper Eating Tasting Drinking Or Tobacco Use	Not Observed	<input type="checkbox"/>	<input type="checkbox"/>
No Discharge From Eyes Nose And Mouth	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands			
Hands Clean And Properly Washed	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
No Bare Hand Contact With Ready To Eat Foods	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Adequate Hand Washing Facilities Supplied Accessible	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source			
Food Obtained Approved From Approved Source	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Food Received At Proper Temperature	Not Observed	<input type="checkbox"/>	<input type="checkbox"/>
Food In Good Condition Safe And Unadulterated	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Required Records Available Shell stock Tags Parasite Destruction	Not Applicable	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination			
Food Separated And Protected	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Food Contact Surface Cleaned Sanitized	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Proper Disposition Of Returned Previously Served Reconditioned And Unsafe Food	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food (TCS food)			
Proper Cooking Time And Temperatures	Not Observed	<input type="checkbox"/>	<input type="checkbox"/>
Proper Reheating Procedure For Hot Holding	Not Observed	<input type="checkbox"/>	<input type="checkbox"/>
Proper Cooling Time And Temperatures	Not Observed	<input type="checkbox"/>	<input type="checkbox"/>
Proper Hot Holding Temperatures	Not Observed	<input type="checkbox"/>	<input type="checkbox"/>
Proper Cold Holding Temperatures	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>

EXHIBIT

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		<input type="checkbox"/>	<input type="checkbox"/>
Proper Date Marking And Disposition	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Time As Public Health Control Procedures Records	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory			
Consumer Advisory Provided For Raw Or Undercooked Foods	Not Applicable	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations			
Pasteurized Foods Used Prohibited Foods Not Offered	Not Applicable	<input type="checkbox"/>	<input type="checkbox"/>
Chemical			
Food Additives Approved And Properly Used	Not Applicable	<input type="checkbox"/>	<input type="checkbox"/>
Toxic Substance Properly Identified Stored Used	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Conformance with Approved Procedures			
Compliance With Variance Specialized Process And Haccp Plan	Not Applicable	<input type="checkbox"/>	<input type="checkbox"/>
Risk Control Plan As Required	Not Applicable	<input type="checkbox"/>	<input type="checkbox"/>
Good Retail Practices			
Water And Ice Approved From Approved Source	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Insects Rodents And Animals Not Present	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Hot And Cold Water Available Adequate Pressure	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Plumbing Installed Proper Backflow Devices	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Sewage Waste Water Properly Disposed	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Toilet Facilities Properly Constructed Supplied Cleaned	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
Permit Last Inspection Posted	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>
<b>Violations Count = Number of Corrections / Repeats</b>		<input type="text" value="0"/>	<input type="text" value="0"/>

**Data Disclaimer**

Data in this system come from two very different systems  
 Some inspections in the old system may be missing prior to July 2002  
 Day Care Centers & Youth Camps Inspections prior to June 2005  
 If in doubt about any facility, call the responsible health department  
 Data are for informational purposes, not enforcement